

Libations

Crafted Cocktails 18

GARDEN CRISP

claremont vodka, monin cucumber,
mint simple, lime

MISS BEE HAVEN

barr hill gin, monin jasmine honey,
lemon, fee foam, chamomile sugar rim

STRAWBERRY SUNSET

patron reposado, monin strawberry, lime

SWEET STING

patron reposado, lime, hot honey, triple sec,
fever-tree lime yuzu, tajin rim

HONEY TRAP

patron reposado, mezcal, lime, honey syrup,
fever-tree grapefruit

WILD BRAMBLE SMASH

four roses bourbon, monin wild raspberry,
mint syrup, lemon, ginger beer

GARDENER'S SAZERAC

sazerac rye, fennel syrup

Sangria 19

BOTANICAL SANGRIA

red or white one, pamplemousse liqueur,
ketel one botanical grapefruit + rose,
lillet blanc, triple sec

Low ABV 18

SLIGHTLY BUZZED

gin, dandelion wine, lemon, honey,
elderflower tonic

Free Spirited 16

PEACH BEE-LLINI

real peach syrup, honey syrup,
n/a sparkling tea

BUZZ KILLER

ritual gin alternative, lime, mint syrup,
fever-tree ginger beer

Beer on Tap

CAPE MAY IPA 9

Beer: Bottles + Cans

FARMER'S LAGER 9

DOGFISH 60 MINUTE IPA 9

HAZE FOR HORSES IPA 12

ATHLETIC BREWING N/A LAGER OR IPA 9

WINE

Sparkling

PROSECCO 12 — 44

bisol, jeio, brut, nv, italy

White

RIESLING [vegan-friendly] 12 — 44

pacific rim, columbia valley, washington

PINOT GRIGIO [organic] 14 — 52

pighin, friuli-venezia giulia, italy

SAUVIGNON BLANC 14 — 52

brancott estate, marlborough, new zealand

CHARDONNAY 14 — 52

the calling, sonoma coast, california

Rosé

BLEND [organic] 14 — 52

peyrassol, la croix, côtes de provence, france

Red

VALPOLICELLA 14 — 52

villa della torre, monte lencisa, veneto, italy

PINOT NOIR 12 — 44

mas la chevalière, languedoc-roussillon, france

SANGIOVESE-CABERNET SAUVIGNON 14 — 52

volpaia, citto, tuscany, italy

MALBEC [organic] 14 — 52

escorihuela 1884, single vineyard, mendoza, argentina

CABERNET SAUVIGNON 18 — 68

routestock, napa valley, california

BLEND [organic] 18 — 68

harvey & harriett, san luis obispo county, california



Eat Local



Small Plates

WOOD BURNING FOCACCIA [v] 11
black butter

CRUDITÉ [gf+v+n] 16
raw + charred veggies, smoked cashew hummus

SALAD FROM THE GARDEN [gf+v] 17
radish, carrot, celery, nasturtium,
champagne vinaigrette

BLISTERED WAX BEAN SALAD 17
grilled caciocavallo, dukkah

GRILLED BROCCOLINI [v] 19
korean chili vinaigrette, burrata, yeast

EMBER-ROASTED 1/2 MAINE LOBSTER [s] 26
roasted garlic brown butter, charred lemon, herbs

Large Plates

OCTOPUS A LA PLANCHA [gf] 24
smoked celery root, chorizo, basil chimichurri

HEARTH ROASTED BLACK BASS [gf] 39
soft herbs, green olive, lemon, burnt cream

BONE-IN 54OZ RIB STEAK [gf] market price
cooked over embers, cipollini onion, potato

From the Smoker

served with corn bread + coleslaw

JERK CHICKEN 34

PORK RIBS 34

BEEF BRISKET 34

Churrasco BBQ

CHARGRILLED SKEWERS

served with pine island sumac onions,
cilantro + mint yogurt sauce

CHICKEN THIGHS 32

LINGUIÇA 30

LAMB 42
parsley, feta, sumac

BEEF SIRLOIN 36

ASSORTED PLATTER 66

Sides

GARDEN PICKLES [gf+v] 6

CORN BREAD [v] 8
smoked honey butter

CHARRED CARROTS [gf+v+n] 13
spiced nuts

GRILLED PEAS + THEIR LEAVES [gf+v] 12

SKILLET RATATOUILLE [gf+v] 14

FORAGED MUSHROOM FRICASSEE [gf] 15
bone marrow



Crystal Springs Resort champions bee awareness through engaging guest activities, educational seminars and art projects. A recent impactful initiative involved a collaboration with acclaimed artist Matt Willey from The Good of the Hive. Mr. Willey's magnificent bee mural now adorns the ceiling of our Chef's Garden. This piece is part of his ambitious art project, which highlights the global plight of bees and how we can contribute to their well-being.



Vegetarian — [v] Gluten Free — [gf] Contains Shellfish — [s] Contains Nuts or Seeds — [n]

Chefs Garden is an open fire kitchen and lacks many of our standard kitchen tools - please no modifications.

A 3.5% credit card processing fee will apply. Parties of 6 or more, 21% gratuity will be added.